



Habanero Crostini

Ingredients:

Baguette
Olive Oil
Salt
8 oz of softened cream cheese
Earls Gone Wild Habanero Jam
Optional: cilantro to garnish
Optional: Garlic

Directions:

Turn oven on to 375 Degrees. Slice Baguette into ½ inch thick slices. Put sliced pieces of bread on pan. Brush bread with olive oil, and sprinkle a pinch of salt onto bread. Optional to add garlic to bread. Bake for 15 min or until lightly brown. Let the crostini cool. Spread cream cheese on bread, add the habanero jam over top on the cream cheese and garnish with cilantro.s

“Life is an Adventure, Drink

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